# THE BAKERS WIFE

KITCHEN - BAKERY

### ALL DAY BREAKFAST / BRUNCH -

**Toasts & condiments** - ciabatta, multigrain, fruit sourdough (+1.0), gluten free multigrain (+1.0) 8.0

**Eggs your way**, poached, fried or scrambled (+1.0) on ciabatta toast 10.0

Acai bowl with fresh fruits, house granola, goji berries, peanut butter, chia & coconut yoghurt (v) 16.0  $\,$ 

**Mushrooms on toast**, sautéed assorted mushrooms with garlic, chilli & lemon, goats' cheese & a kale & pumpkin seed pesto 19.0 + egg 2.0

**Zucchini & feta fritters,** beetroot relish, caper yoghurt, salad of soft herbs, pickled onion & charred peppers 19.0 + egg 2.0 + avocado 4.5

**Avocado & feta toast**, ciabatta, mint, dill, pomegranate, pickled red onions & a poached egg18.0 + smoked salmon 6.0

**Flatbread eggs**, two eggs fried in lemon & cumin butter, charred flatbread, harissa, lemon tahini yoghurt, roasted cauliflower, toasted almonds & coriander 21.0 + chorizo 4.5

**Chilli scrambled eggs**, ciabatta toast, char-grilled Kaiser bacon, tempura enoki, crispy shallots & miso mayo (gfo) 21.0

**Greens bowl**, sautéed seasonal greens, avocado, roast pumpkin hummus, crispy spiced chickpeas, lime dressing & dukkah 17.0 + egg 2.0 + feta 4.0 Our famous **challah French toast**, fresh berries, lemon curd, burnt mascarpone, poached pear, pistachio praline & Canadian maple syrup 21.0 (gfo) + bacon 4.5

**Eggs benedict**, slow cooked ham hock, multigrain toast, seasonal pickles & house

hollandaise (gfo) 20.0 + panko haloumi 4.5

The Bakers Wife **'Eggsparagus'**, truffled asparagus, house hash browns, 2 poached eggs, crispy leek & hollandaise 19.0 + bacon 4.5

**The Bakers breakfast**, two poached eggs, ciabatta, chorizo, mushrooms, panko haloumi crushed avo, house hash brown, spinach & kasundi relish 25.0

*SIDES* - kasundi relish **2.5** spinach, hash brown, **3.5**, Greek feta, mushrooms, vine tomato **4.0** avocado, asparagus, bacon, chorizo, haloumi (panko fried or grilled) **4.5** salmon **6.0** 

### LUNCH -

**Salmon teriyaki bowl**, charred broccolini, charred corn, brown rice, spinach, edamame, avocado, pickled cabbage, lime soy dressing & miso mayo 21.0 Australian **prawn & squid ink linguini** cherry tomatoes garlic chilli hasil & toasted

Australian **prawn & squid ink linguini**, cherry tomatoes, garlic, chilli, basil & toasted sourdough crumbs 22.0

**Beef burger**, chargrilled 150g patty , brioche bun, Monterey Jack cheese, kaiser bacon, lettuce, vine tomato, pickles, house bbq sauce, aioli & fries 20.0

Free range **chicken cotoletta**, cabbage, apple & fennel slaw, kipfler chips 23.0 **Vegetarian burger**, spiced sweet potato and red lentil patty, brioche bun, zucchini pickle, grilled mushrooms, fresh tomato, alfalfa, aioli, sriracha & fries 20.0

### DAILY SELECTION OF SALADS & SANDWICHES -

**add** grilled chicken tenders 6.0 / smoked salmon 6.0 / panko haloumi 4.0 **Kale caesar**, grilled broccoli, crispy bacon, pecorino, sourdough croutons and caesar dressing 15.0

**Fattoush salad** of tomato, cucumber, marinated feta, cos, wholemeal pita, parsley, mint, sumac & pomegranate 15.0

**Roast vegetable & pearl couscous salad**, rocket, cucumber, red onions, sun dried tomatoes & house made dukkah 15.0

Please see our daily selection of **sandwiches** in our display fridge 10.0 - 12.0

*KIDS - 12 years under only*  **French toast**, maple syrup, strawberries 9.0 Poached **egg on toast** with bacon 7.0 **Kids beef burger**, cheese, tomato sauce, fries 12.0 Crushed **avocado** on toast 7.0

#### SORRY, NO ALTERNATIONS TO MENU DURING PEAK PERIODS.

PUBLIC POLICY & DISCLAIMER: IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR SPECIFIC DIETRY REQUIREMENTS, PLEASE NOTIFY OUR STAFF AND WE WILL TRY TO CATER FOR YOU AS BEST AS POSSIBLE. OUR KITCHEN AND SHOP CANNOT GUARANTEE AGAINST ANY CROSS CONTAMINATION WITH PEANUTS, TREE NUTS, MILK,LUPIN, EGGS, SESAME, FISH, SHELLFISH, SOY, WHEAT OR ANY OTHER FOOD ALLERGENS.

# THE BAKERS WIFE

KITCHEN - BAKERY

### COFFEE / TEA -Allpress coffee 4.0 Chai, chamomile, english breakfast, earl grey, green, peppermint, lemongrass & ginger **tea** 4.5 HOT DRINKS hot chocolate, powder chai, golden latte, prana chai, matcha - original, vanilla or maple FRESHLY SQUEEZED JUICE -Straight Up orange, watermelon or apple 7.5 **Go Green** apple, spinach, lemon, celery 8.5 Hydration Nation watermelon, lemon, mint 8.0 **Immunity** carrot, celery, apple, ginger 8.5 Feeling sluggish? ginger shot 3.5 **SMOOTHIES** -Passion mango mango, passionfruit, banana, coconut milk, coconut shavings 10.0 Workout banana, peanut butter, honey, linseed, sunflower seed & almond mix, cinnamon, skim milk 10.0 Berry boo mixed berries, apple juice, frozen yoghurt 10.0 Lychee lychees, milk, mango, honey 10.0 MILKSHAKES -Coffee, chocolate, caramel, strawberry, vanilla 5.5 COLD DRINKS -**Iced** coffee, chocolate, mocha, matcha 5.5 Traditional Greek coffee freddo espresso, freddo cappuccino, frappe 6.5 San pellegrino sparking water, aranciata rossa, chinotto, limonata 4.0 **Coca cola**, diet, zero 3.5 Coconut water 3.5 Virgin Mary 7.5 Homemade iced tea 5.0

## COCKTAILS -

Bloody Mary vodka, Worcestershire sauce, tabasco, tomato, lemon juice, celery salt, pepper 10.0 Espresso martini vodka, coffee liqueur, double espresso 16.0 Aperol spritz Aperol, prosecco, soda 15.0 Negroni gin, sweet vermouth, campari 16.0 Mimosa prosecco, freshly squeezed orange 9.0 Spiked iced tea rum, black iced tea, citrus 13.0

### SPARKLING -

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2017 Canti Prosecco D.O.C, Italy	11 53
2018 Grant Burge Petite Dry Bubbles, SA	9   45
WHITE -	
2018 Drift Sauvignon Blanc, NZ	11   49
2018 Benchmark Pinot Grigio, SA	9   45
2018 Petaluma Chardonnay, SA	10   51
ROSÉ -	
2017 Days of Rosé, SA	10   50
RED -	
2014 Fishbone Merlot, Margaret River, WA	9   45
2018 St Hallet Garden of Eden Shiraz, WA	10   50
2016 Knappstein Cabernet Sauvignon,SA	52
2018 Mudhouse Pinot Noir, NZ	11 55
2016 Stonier Pinot Noir, VIC	58

### BEER -

Corona Extra 8.5 Furphy Refreshing Ale 8.0 Asahi Super Dry 8.0 Peroni Nastro Azzurro 8.0 Little Creatures Pale Ale 9.0